



THE
GRAND BALLROOM
BURGH ISLAND



The magnificent Grand Ballroom with all its original splendour, is one of the hotels most prized attributes.

The beautiful ceiling and original murals and furnishings can't fail to transport you back to the delightfully decadent times of the 1930's.

The spectacle of everyone dressed for dinner in black tie, glamorous attire and original 1920's and 1930's glad rags, is what lasting memories are made of. The ambience this unique setting creates is one of a kind.

After dinner, you may even be enticed onto the dancefloor by the light tinkling of the ivories of our grand piano and the infectious sound of live jazz. Time to throw caution to the wind and let your hair down.

Our Executive Chef, Craig Davies, draws influences from European flavours and techniques, whilst also showcasing the true authenticity of British cuisine. Textures and presentation all play an integral part in creating exciting new dishes served in all the splendour of a secluded art deco island retreat. Our ethos is to embrace originality, providing you with a unique dining experience. Our team of chefs pride themselves on preparing inspiring dishes, created from sustainably sourced ingredients selected from quality suppliers locally and throughout the UK.





STARTER



Onion consommé

Caramelised brioche, driftwood,
Lyonnaise, Madeira, Agén prune

-V|VG*-



Loch Duart cured salmon

Smoked cod roe, cucumber,
sea herb salad



Diver scallop

Salt and pepper squid, seaweed,
shellfish bisque



Ham hock terrine

Chardonnay pickled carrot, cabbage
choucroute, tarragon mustard



MAIN COURSE



Cauliflower risotto

Romanesco, golden raisin
salted truffle caramel, pecorino

-V|VG*-



Crown Prince raviolo

Ricotta, sea buckthorn,
blackberries,
red vein sorrel

-V-



Halibut

Mussel curry, kombu & potato
terrine, samphire, coriander



Red deer

Celeriac, king oyster mushroom,
chestnuts, truffles



Some of our food & drink may
contain nuts and other allergens. If
you have any special dietary
requirements please speak to a
member of our restaurant team, who
can advise you on your choice.

* Labelled dishes can be adapted
to dietary requirements.

All prices include VAT.

DESSERT



'Toffee miso crisp'

Tropilia 70% chocolate,
miso caramel, puffed wild rice,
passion fruit & banana sorbet

-V|VG-

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Rum baba

Kraken rum, sea buckthorn and orange
marmalade, vanilla Chantilly

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Beija flor coffee

Mascarpone, amaretto,
grue and coffee sablé, latte ice cream

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Tete de Moine

Apple, pecan, Calvados,
prune, sorrel

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Petit fours

Served with origin coffee or tea

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ARTISAN CHEESES



Lincolnshire Poacher

From the cheddar family,
unpasteurised cow's milk
which typically boasts a smooth,
densely creamy texture,
fruity and nutty, strong taste with
dominant flavours.

Lincolnshire | England

—

Comte AOC

The flavour profile for this 24
month aged unpasteurised cow's
milk cheese is a balance of brown
butter and roasted nut aroma.
This cheese is considered one of
the best in the world.

Jura Massif | France

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Barkham Blue

Jersey and Guernsey cow's milk,
when young it is firm and dense
with grassy notes, as it matures it
softens with a smooth and buttery
taste, scattered with dark blue-
green veins which melts in the
mouth.

Berkshire | England

Bath Soft

Organic Brie style unpasteurised
cow's milk cheese, stamped with
a red wax seal. It has a pedigree
stretching back to the 1790s.
Soft texture with mushroom and
citrus flavour.

Somerset | England

—

Katherine

A unique artisan cheese, cousin to
'Rachel' and aunty to 'Eve' from
White Lake cheese company.
Katherine is a goat's milk, washed
in cider brandy with a smooth,
velvet texture, zesty, nutty and
earthy in flavour.

Somerset | England

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All served with sourdough and
crackers, plum chutney, cider
apple jelly.

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£15 supplement